

ABSTRACT OF THE INVENTION

Methods are disclosed for processing fresh perishable products to assure freedom from pathogens and chemical residue from the point just following harvest to the point of delivery to a retail site and later. The methods provide an improved system for assuring and maintaining pathogen-free products, including fresh fruits, vegetables, herbs, meat, poultry, game, seafood and flowers, until purchased by the consumer and exceed current standards set by the U.S. government.